

IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273 or
visit our website at wppotsandpans.com
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273

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Wolfgang Puck

Dual Toaster/Toaster Oven
Use and Care



wolfgang puck
Bistro
collection

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1 **Read all instructions.**
- 2 The exterior of the oven will become very hot during use. Do not touch hot surfaces. Use handles or knobs. Do not place anything on top of the oven.
- 3 Close supervision is necessary when any appliance is used by or near children.
- 4 To protect against electric shock, do not immerse cord, plug, or any parts of the oven in water or other liquids.
- 5 Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
- 6 The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
- 7 Do not use outdoors.
- 8 Do not place on or near a hot gas or electric burner, or in a heated oven or in a microwave oven.
- 9 Do not let the cord hang over the edge of table or counter, or touch hot surfaces, including the stove.
- 10 When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
- 11 Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- 12 To disconnect, turn the TIME control to "Off", then remove the plug. Always hold the plug, never pull the cord.
- 13 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 14 Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 15 A fire may occur if the oven is covered, touching, or near flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the oven when in operation, or before the oven cools down.
- 16 Extreme caution should be used when using containers other than metal or glass.
- 17 Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating. Foil can be used to cover approved cooking containers. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- 18 Do not place eyes or face in close proximity with the tempered safety glass door, in the event that the safety glass breaks.
- 19 Use extreme caution when removing trays or disposing of hot grease or other hot liquids.

- 20 Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- 21 This appliance is off when the TIME and TEMP Controls are in the "Off" position. When not in use, the oven should always remain unplugged from the wall outlet.
- 22 Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.
- 23 This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking edges. If the door has a scratch or nick, contact our toll-free customer service line before using the oven.
- 24 Do not use appliance for other than intended use.
- 25 Do not cook, warm, or toast rice cakes, fried foods, non-bread items or toaster pastries in your toaster. Toaster pastries should be heated in the toaster oven broiler. Do not toast any food product that has been spread or iced with margarine, butter, jelly, frosting, syrup, or other spread.
- 26 Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electrical shock.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Additional Safety Information

Grounding Instructions

This appliance must be grounded. It is equipped with a 3-wire cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

Warning: Improper use of the grounded wire can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- a. Use only 3-wire extension cord with 3-blade grounding plug.
- b. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.

IMPORTANT: This oven is rated 1200 watts. Be sure this is the only appliance operating on this circuit.



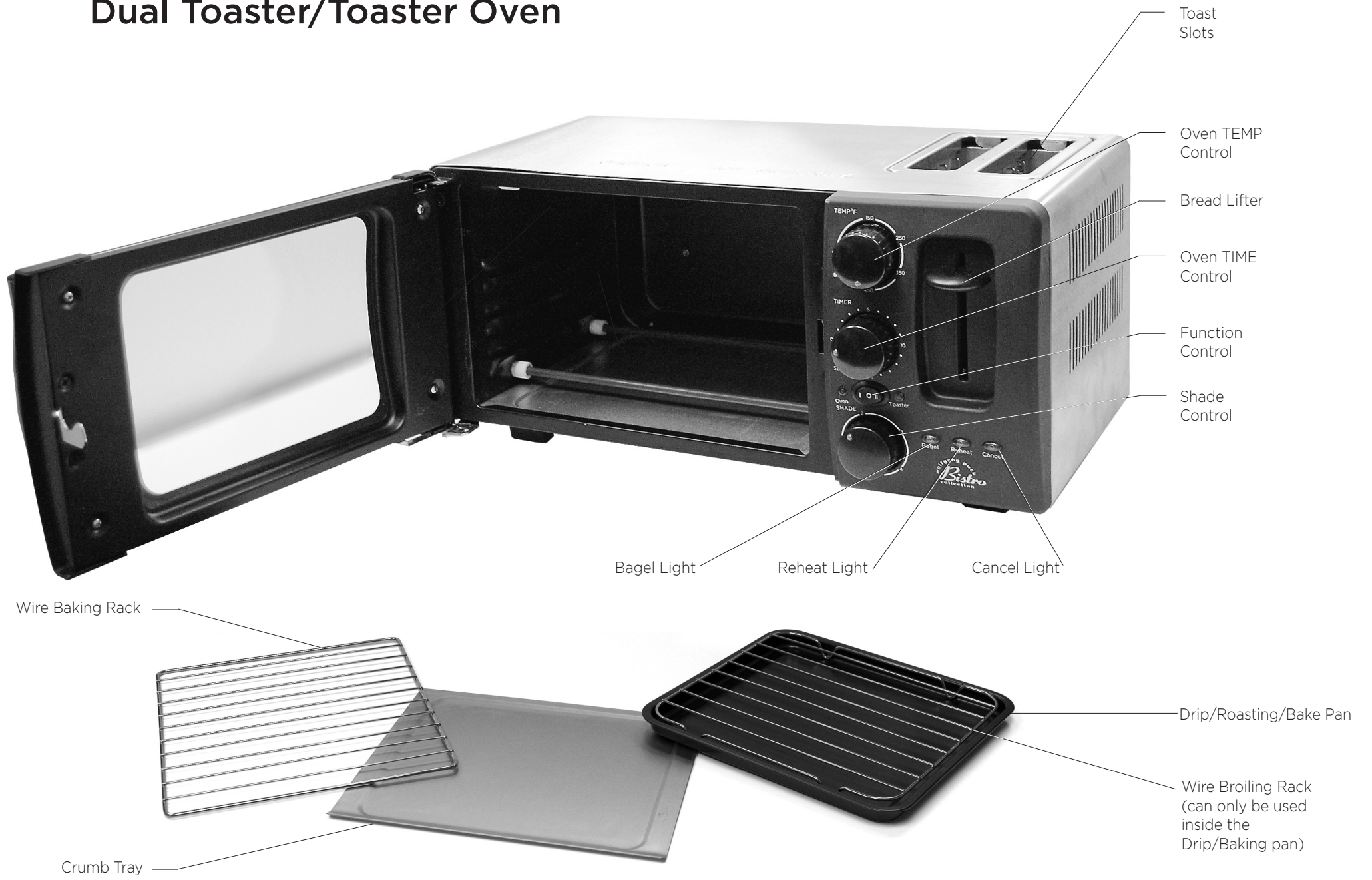
Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh

California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Know Your Dual Toaster/Toaster Oven



TOASTER WARNING

Fire Hazard

- Do not operate while unattended.
- Do not cook, warm, or toast rice cakes, fried foods, non-bread items or toaster pastries in Toaster. Toaster pastries should be heated in a toaster oven broiler.
- Do not use Toaster for any food product that has been spread or iced with margarine, butter, jelly, frosting, syrup, or other spread.
- Do not cover toaster or use near curtains, drapes, walls, cabinets, paper or plastic products, cloth towels, etc.
- Close supervision is necessary when used by or near children.
- Never cover toaster or toast slots during operation.
- Always unplug toaster when not in use.
- Failure to follow these instructions can result in death or fire.

Before Your First Use

Read all instructions in this manual carefully.

Place your oven on a level surface such as a countertop or table. Be sure the sides, back and top of the oven are at least four inches away from any walls, cabinets or objects on the counter or table.

Remove Wire Baking Rack, Drip/Roasting/Baking Pan, Wire Broiling Rack and Crumb Tray. Wash them in hot, sudsy water and dry thoroughly before placing in the oven.

When you are ready to use the oven, be sure that the TEMP and TIME Controls are in the "OFF" position. Plug the cord into a 120-volt AC outlet.

We recommend a "trial run" at a high temperature to familiarize yourself with your oven and to eliminate any protective substance or oil that may have been used for packing and shipping. Set the TEMP Control to Broil, and the TIME Control to 15 minutes. After the first 10 minutes, switch the TEMP Control to 450° to activate the lower heating elements. Next, turn your Function Control to "Toaster" and your Shade Control to "5" and depress the Bread Lifter. A small amount of smoke and odor may be detected in both your oven and toaster during this trial run. This is normal.

To avoid scratching, marring, discoloration or fire hazard, do not store anything on top of the oven, especially during operation.

This appliance requires 1,200 watts and should be the only appliance operating on the circuit.

Control Panel Operation



Figure 1



Function Control

You cannot operate both the toaster and the oven at the same time. This allows the full 1,200 watts to be available to either setting. To use the oven, simply press the Function Control labeled "I". To use the Toaster, use the Function Control labeled "II". The Indicator light for the selected function will illuminate based upon your setting. If your indicator is left in the center position, your oven will remain off.

TEMP Control

Choose the desired or recommended temperature up to 450°. You will notice a deliberate click to set your temperature to the 450° setting. Both bottom and top heating elements operate when the temperature is set up to 450°. Only the top heating elements will work when you set your TEMP control to "Broil".

TIME Control

Your oven comes equipped with a 15-minute timer and "Stay-on" function. To bypass the timer and keep your oven on, turn the timer knob counter clockwise to the "Stay-on" position. You must manually turn your oven off when you have completed using your oven. To utilize the 15-minute timer, simply turn it clockwise to the desired setting. Your oven will turn off and a signal bell will sound indicating the time has expired.

Shade Control

The Shade Control is only applicable in "Toaster" mode. Both TEMP and TIMER controls are inactive in "Toaster" mode.

Toast Function

Your Toaster comes equipped with a bagel, reheat, and cancel button. To utilize these functions, you must first place your bread in the toaster, lower the bread guide and then press the applicable function.

Operation of Your Oven

Caution: Appliance surfaces are hot during and after use! Do not place anything on top of this appliance.

- Be sure that the TEMP Control is set to “0” and the TIME Control is set to “OFF” before plugging the cord into the outlet for use and when unplugging the oven after use.
- Plug your appliance into a 120-V AC outlet.
- Set the TEMP Control and the Function Control before setting the TIME Control.
- The oven will only operate if the TIME Control is turned to a time setting or if it is in the “Stay On” position.

Cooking Containers

- The drip/baking pan included with the oven is suitable for cookies, rolls, biscuits, nachos, pork chops, etc. It may be easier to use a non-stick spray when using the drip/baking pan for baking or broiling.
- Any oven-safe baking pans or casserole dishes are suitable for your Toaster Oven.
- Choose bakeware made of metal, oven-proof glass or ceramic.
- Many convenience foods are packaged in nonmetallic containers suitable for use in microwave ovens as well as regular ovens. Check package directions carefully to determine if the container is suitable for use in a regular oven.

Operation of Your Toaster

- 1 Place bread in slots. Set your Function Control to “Toaster”, set toast shade, and press down on the Bread Lifter.
- 2 At the end of the toasting cycle, the bread will pop up automatically. To stop the toasting cycle sooner, press the “Cancel” button, do not force the bread lifter up.

Note: The bread lifter will not stay down unless the toaster is plugged in

- 3 To toast a bagel, place the bagel in the slots with the cut end towards the center. Depress the Bread Lifter, press the bagel button, and set the shade to at least “3”. The bagel feature will only toast the cut side of the bagel since only the elements in the middle will cycle on for this feature.

Toaster Controls

| | |
|--|--|
| Shade Control | Sets desired toast color from light to dark, with six browning levels. |
| Bagel Button | Adds extra time to toasting cycle and only toasts cut side of bagel. LED lights when selected. |
| Reheat Button | Reheats toasted bread without additional toasting. LED lights when selected. |
| Cancel Button | Cancels the toasting process. |
| Slide-out Crumb Tray (rear of oven) | Pulls out to clean crumbs that collect in bottom of toaster. (see fig 2) |

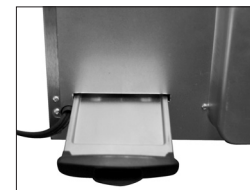


Figure 2

Helpful Hints

- Toast shades are affected by many things, such as whether or not the bread has been refrigerated or is at room temperature, the moisture content of the bread, thickness, density, bagels vs. english muffins, etc. Some bread will require different toasting shades, or two toasting cycles to achieve your desired results.

Care and Cleaning

- 1 Turn the TEMP Control to “0” and the TIME Control to “OFF” and unplug before cleaning. Wait until your oven and toaster have completely cooled before cleaning.
- 2 Clean the outside of the oven with a damp cloth and dry thoroughly. Clean stubborn stains with a nonabrasive liquid cleaner. Rinse and dry thoroughly. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
- 3 Clean the glass door with a cloth or sponge dampened with warm, sudsy water and dry thoroughly.
- 4 Wash the Wire Baking rack, Drip/Roasting/Baking pan, Wire Broil Rack and Oven Crumb Tray in hot, sudsy water. DO NOT use abrasive cleaners or metal scouring pads to clean the oven rack, broiling/roasting rack or drip/baking pan. Clean stubborn stains with a nylon or polyester mesh pad and a mild, nonabrasive cleaner. Rinse and dry thoroughly.
- 5 The walls on the inside of the oven have a nonstick coating which allows food particles or spatters during oven use to be easily wiped clean. Remove heavy spatter after use with a nylon or polyester mesh pad, sponge or cloth dampened with warm water. Blot dry with a paper towel or soft, dry cloth.
- 6 DO NOT use cleaning agents, cleansers or metal scouring pads on the nonstick coating as this may reduce its effectiveness.
- 7 Empty the Toaster Crumb Tray which is located on the back of the Oven often.

Recipes

Spinach Artichoke Dip

4 - 6 servings

INGREDIENTS

3 bunches spinach, washed, stems removed
 1 10-ounce pkg frozen artichoke hearts, thawed
 1 cup mayonnaise
 1/3 cup mascarpone cheese
 1/4 cup freshly grated Parmesan cheese
 2 tablespoons goat cheese
 2 tablespoons roasted garlic (see separate recipe)
 1 tablespoon lemon juice
 1 teaspoon salt
 1/4 teaspoon black pepper

Topping

1/4 cup freshly grated Parmesan cheese
 2 tablespoons breadcrumbs
 1/4 teaspoon paprika

METHOD

- 1 In large metal sieve, blanch one bunch of spinach for about 1 minute in large pot of boiling water. Transfer in sieve to bowl of iced water and leave for 30 seconds. Remove sieve from water and with the back of a large metal spoon drain out excess water. Set aside. Repeat with remaining bunches of spinach.
- 2 Place artichokes in bowl of food processor fitted with a steel blade. Process for about 5 to 7 seconds or until very coarsely chopped. Pre-heat oven to 375 degrees F.
- 3 Add mayonnaise, mascarpone cheese, creme fraiche, Parmesan, goat cheese, roasted garlic, lemon juice, salt and pepper. Process for another 5 seconds or until combined.
- 4 Add blanched spinach and process with on/off motion a few times or until well blended. The dip should still have some texture and not be completely smooth. Spoon into a shallow ovenproof dish.
- 5 In small bowl, combine all ingredients for topping and sprinkle over spinach dip. Bake in a 350 degree F oven for about 15 to 20 minutes or until heated through and top is golden. Serve hot surrounded by slices of crispy french bread or crackers.

Spicy Tomato and Basil Bruschetta

12 servings

I like to start a dinner, especially in the summer, with a chilled red wine, cooled just enough to take the edge off it. Lighter-bodied wines like a good Cotes du Rhone from Guigal or Chapoutier's Belleruche, or perhaps a young Valpolicella, respond to a cooler temperature. Or you might want to try cooling a Californian Gamay or Beaujolais style wine too. They're the perfect match for fresh, fragrant Bruschetta made with fresh, ripe tomatoes.

INGREDIENTS

Topping

4 ripe tomatoes, cored and cut in to 1/2 inch dice
 1/2 cup oven-dried tomatoes, coarsely chopped (see separate recipe)
 1/3 cup julienned basil leaves
 1/2 teaspoon salt
 1/4 teaspoon freshly ground black pepper
 1/4 teaspoon crushed dried red pepper flakes

Base

12 x 1 inch thick slices, country-style Italian bread
 3 tablespoons extra-virgin olive oil
 1 tablespoon roasted garlic (see separate recipe)
 3 tablespoons julienned basil, for garnish

METHOD

- 1 Preheat broiler or grill.
- 2 In medium bowl combine fresh and oven-dried tomatoes, basil, salt and black and red peppers. Set aside.
- 3 Broil or grill bread until golden brown on both sides. In small bowl combine extra-virgin olive oil and roasted garlic. Brush over toasted bread slices.
- 4 Using a slotted spoon to drain off excess liquid, divide tomato mixture among bread slices. Serve immediately. Garnish with extra julienned basil leaves, if desired, and serve immediately.

Roast Chicken and Onions

4 servings

INGREDIENTS

1 whole chicken (3-4 pounds)
1 12oz bag of frozen pearl onions
or two fresh yellow onions sliced
8 or 10 fresh sage leaves
Olive oil for brushing
Kosher salt and fresh ground pepper to taste

METHOD

- 1 Preheat toaster oven to 375°. Butter an 8x8 inch-baking pan. Scatter onions in pan and set aside.
- 2 Using kitchen scissors cut out backbone of chicken by cutting down on either side of backbone. Discard or save for stock. Place chicken breast side up and using the heel of your hand, press down on breast to flatten. Place in baking pan.
- 3 Season chicken under skin and on top with olive oil, salt, pepper, and sage leaves.
- 4 Roast for 40 - 50 minutes or until the thickest part of the thigh registers 165° on a thermometer.

Recipe courtesy Marian Getz

Morning Glory Muffins

4 servings

INGREDIENTS

2 large eggs
1/3 cup vegetable oil
1 teaspoon pure vanilla extract
1 cup all purpose flour
1/2 cup brown sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon each ground ginger, nutmeg, and all spice
1/2 teaspoon kosher salt
1/2 cup dark raisins
1 cup grated carrot
1 cup grated apple
1/2 cup coconut flakes (lightly toasted)
1/2 cup chopped almonds (lightly toasted)
1/2 cup chopped pecans (lightly toasted)

METHOD

- 1 In a large bowl, whisk together eggs, oil, vanilla, and sugar.
- 2 In a separate bowl, whisk together flour, baking soda, spices, and salt. Add remaining ingredients to egg mixture then fold in flour mixture until just combined (do not over mix).
- 3 Spoon batter into 6 sprayed or paper lined muffin tins. Bake at 375° for 20 - 25 minutes or until golden brown.

Recipe courtesy Marian Getz

Lobster & Chicken Pot Pie

4 servings

INGREDIENTS

- | | |
|---|--------------------------------|
| 2 (1 1/2 pound) lobsters, cooked, shells removed, meat cut into large chunks | |
| 1 1/2 pounds boneless skinless chicken meat, cut into 1 to 2 inch pieces | |
| Salt | |
| Freshly ground black pepper | |
| 1 tablespoon all-purpose flour | 1 sprig thyme |
| 4 tablespoons vegetable oil | 1 bay leaf |
| 2 tablespoons unsalted butter | 1 cup white wine |
| 1/2 pound red-skinned potatoes, cut into 1 inch cubes | 2 cups Chicken Stock |
| 1/2 pound carrots, cut into 1 inch chunks | 1 cup heavy cream |
| 1/4 pound pearl onions, peeled | 2 tablespoons tomato paste |
| 2 garlic cloves, minced | 1/2 cup shelled or frozen peas |
| Pinch of red pepper flakes | 1 pound puff pastry |
| | 1 egg, beaten |
| | 1 tablespoon heavy cream |

METHOD

- 1 Cook the lobster if necessary remove the meat from the shells and cut the meat into large bite-sized pieces. Transfer to a bowl, cover with plastic wrap, and reserve in the refrigerator until needed.
- 2 Season the chicken pieces with salt and pepper and lightly dust them with flour. In a large skillet over high heat, heat 2 tablespoons of the oil. Add the chicken pieces and saute them until golden, about 5 minutes. With a slotted spoon, transfer them to a plate. Add the remaining 2 tablespoons of oil and 2 tablespoons butter to the pan, reduce the heat to medium heat, add the potatoes, carrots, and pearl onions, and saute until they look glossy and bright, about 1 to 2 minutes. Add the garlic, red pepper flakes, thyme and bay leaf and saute 2 to 3 minutes more, just until the vegetables begin to color slightly.
- 3 Add the wine, stir and scrape with a wooden spoon to deglaze the pan deposits and simmer until the liquid reduces by half. Add the chicken stock, cream, and tomato paste. Bring to a boil and simmer briskly until the liquid reduces by half again. Stir in the reserved chicken and lobster pieces until they are evenly mixed and well coated with the liquid. Season the sauce to taste with a little more salt and pepper. Stir in the peas. Transfer the mixture to 4 large individual ovenproof soup bowls or 4 2 - cup ramekins and refrigerate.

Pot Pie (cont.)

- 4 Roll out the puff pastry to a 1/4 inch thickness. Cut 4 circles of puff pastry, each at least 1 inch bigger in diameter than the serving bowls or ramekins. Chill the dough until the filling is cold.
- 5 Preheat the oven to 400°F.
- 6 In a small bowl, beat together the egg and cream to make an egg wash. Place the bowls on a baking sheet and brush the edge of each serving bowl with the egg wash. Place a puff pastry circle on top of each serving bowl. Press down the pastry against the edge of the bowl, being careful not to tear or puncture a hole in the puff pastry. Brush the top of the puff pastry with more egg wash. Transfer the baking sheet to the oven and bake the pot pies until the filling is bubbling hot and the pastry is golden, about 20 minutes. Serve immediately.

Chocolate Chocolate Chip Cookies

Makes about 2 1/2 dozen cookies

INGREDIENTS

- 1 3/4 cups all-purpose flour
- 1/2 cup unsweetened cocoa
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 8 ounces (2 sticks) unsalted butter,
at room temperature, cut into small pieces
- 1 cup light brown sugar
- 3/4 granulated sugar
- 2 large eggs
- 1 1/2 teaspoons vanilla extract
- 1 1/2 ounces bittersweet chocolate, melted over water bath
or in microwave
- 2 cups (1/2 pound) coarsely chopped pecans or walnuts
or toasted and cooled unsalted peanuts, coarsely chopped
- 1 3/4 cups semisweet chocolate chips

METHOD

- 1 Sift together the flour, cocoa, baking soda, and salt. Set aside.
- 2 In a large bowl of an electric mixer, using paddle or beaters and on medium speed, soften the butter. Add the brown and granulated sugars, raising the speed, beat the butter. Add the brown and granulated sugars, raising the speed to high when the sugar is incorporated and continue to mix until fluffy, stopping machine and scraping down sides of bowl and under beaters as necessary. Lower speed to medium, add the eggs, 1 at a time, and the vanilla. Stop machine, scrape in the melted chocolate, and beat until thoroughly combined. Turn speed to low, gradually add in the flour mixture and beat just until combined. Add nuts and chocolate chips and again beat just until combined. If the dough is soft, wrap in plastic wrap and refrigerate until firm, for 1 to 2 hours.
- 3 Position rack in center of oven and preheat oven to 350 degrees F. Line the baking tray with parchment paper.
- 4 Using a small ice cream scoop, divide the dough into mounds, about 2 tablespoons each, forming small balls of dough. (Dough can be rolled, placed on trays and refrigerated until needed.) Arrange the rolled balls on the prepared baking trays, about 2 inches apart. Bake until slightly firm to the touch, about 15 minutes, reversing trays front to back after 7 to 8 minutes. Remove cookies from trays with a wide metal spatula and cool on wire rack. If reusing a baking tray, cool slightly before arranging balls of dough on it.

Baked Apple Pouches

4 servings

INGREDIENTS

- 1 1/2 tablespoons butter
- 8 ounces Granny Smith apples, peeled, cored and sliced thin
- 1/8 cup sugar
- 1/8 cup golden raisins
- 1/2 lemon, juiced
- 1/4 teaspoon cinnamon
- 1/2 package large square egg roll skins
- 1/8 cup melted butter
- Confectioners' sugar
- Vanilla ice cream

METHOD

- 1 Preheat the oven to 350 degrees F.
- 2 heat a large saute pan over medium heat. Add the butter and melt. Add the apples, sugar, raisins, lemon juice and cinnamon and saute until the apples are tender, about 8 minutes. Remove from the heat.
- 3 Lay an egg roll skin on a flat surface with 1 of the points facing you so it looks like a diamond. Lay another egg roll skin on top of this one to create a diamond shape. Place 1/4 cup of the filling in the center of the wrappers and gather the egg roll skin around the filling to create a pouch. Tie the pouch with kitchen string and place on a parchment paper-lined baking sheet. Repeat with the rest of the ingredients.
- 4 Brush the pouches with the melted butter and bake for 10 to 15 minutes, or until golden brown and crispy.
- 5 Remove from the oven and dust with confectioners' sugar. Serve with vanilla ice cream.

